

MAKING CHARACTER FOR ONESELF—WOMAN'S EXCHANGE—HINTS ON FASHION'S FANCIES

CHARACTER OR REPUTATION—WHICH MEANS MORE TO YOU?

Most of Us Possessed of Three Distinct Sides. The Person We Are, the One We Would Be and the One We Would Have Others Think Us

SOME one has very aptly said that "reputation is what men and women think of us; character is what we really are." Which holds the more important place in your own life?

A girl I know enlarged on this the other day by remarking tersely that "most of us are possessed of three distinct selves—the self we think we are, that which we would have other people think us and our real self."

She has the faculty of "hitting the nail on the head." Whether we admit it or not, there is a side of our natures we always reserve for others. Perhaps the character is so effectually assumed that

even our intimates believe us to be all that we seem.

In fact, do you not think that by striving hard enough one may actually change one's very thoughts? This in itself is fortunate. If a certain standard is set up for us we can more readily live up to it than if nothing is expected or looked for by others.

In an ideal future existence we may perhaps all be perfectly honest with ourselves and with others. Then there will be no cloaking nor dissembling of our thoughts. An ideal state—perhaps—but not possible under present conditions of life. The woman who is absolutely frank in danger of being considered extreme, eccentric. Her life is bound to be a series of misunderstandings.

Few of us will recognize the plain, unvarnished truth when we are face to face with it.

The most truthful girl I know is also the most unpopular. She is painfully, brutally truthful.

It is one thing to avoid injuring another person's feelings by a harmless evasion and quite another to tell a deliberate, cruel, needless falsehood. The latter is unforgivable; the former quite to be condoned at times.

Do you not agree with me?

If you possess a puritanical conscience, dilute it with a little tact. Tact and courtesy go hand in hand, for real courtesy comes not so much from a cut-and-dried knowledge of the conventions as from a kind heart. The girl who possesses these qualities is never unpopular—nor does she worry about the reputation others will give her.



Sing a song of roses, three on a crown. Another on a flying strand, firmly tacked down.

THE WOMAN'S EXCHANGE

Letters and questions submitted to this department must be written on one side of the paper and signed with the name of the writer. Special queries like those given below are invited. It is understood that the editor does not necessarily endorse the sentiments expressed. All communications for this department should be addressed as follows: THE WOMAN'S EXCHANGE, Evening Ledger, Philadelphia, Pa.

TODAY'S INQUIRIES

- 1. When necessary to keep a dish of food and so is not obtainable, what can be substituted?
2. Can anything be done to rancid butter to sweeten it?
3. What is the best way to dry curtains in the house?
4. What is the best way to dilute blacking for shoes?
5. What is the best way to dilute blacking for shoes?

ANSWERS TO YESTERDAY'S INQUIRIES

- 1. Canned goods are tainted if the bottom of the can bulges.
2. If there is danger of a rug shrinking it should be tacked to the floor when drying after being scrubbed and when drying it will be stretched in place.
3. A very hot oven is usually required for pastry. To test it place a spoonful of flour in the oven. This should brown in one minute's time.

To Fasten Buttons

Dear Madam—I am always interested in your Woman's Exchange and am sending what I think is a serviceable hint to mothers, or any others who are obliged to sew buttons on garments. I saw the Evening Ledger suggest each evening. When sewing on buttons, lay a pin across the button and sew over it. When ready to fasten the button, push the thread through to the wrong side to finish off. Buttons rarely come off when treated thusly. ELIZABETH F. G.

Steel Shoe Buckles

Dear Madam—Will you please tell me as soon as possible in your Woman's Exchange column what is the best way to clean steel shoe buckles that have become dull and a trifle rusty from the seashore dampness? H. L.

Restoring Freshness of Plumes

Dear Madam—Can you tell me how I can clean ostrich tips which have become faded and soiled? They are pale blue. INQUIRER.

To Clean White Slippers

Dear Madam—I am a daily reader of your column and I have gained a lot of much valuable information. I am troubled with white slippers at home. Can you tell me how to clean them? They are made of satin and silk. I would like to know how to clean them. INQUIRER.

Lemon Apple Pie

Dear Madam—To make a delicious lemon pie, grate the rind and strain the juice of two lemons. Cure, pare and chop the one large tart apple. Pound one soft cracker very fine. Mix two tablespoonfuls of butter and mix the cracker crumbs. Mix the lemon rind and juice with chopped apple and stir with two level cups of sugar. Beat two egg whites to stiff peaks. Beat both together. Beat three with the lemon, apple and sugar. Mix the buttered crumbs with all, and put a broad brown around their edges and fill as tart with the mixture. Bake for twenty minutes, or until the crust is done. Orange pie is made in exactly the same way, but with less sugar. SUBURBAN.

Cheese Sandwiches

Dear Madam—These cheese sandwiches will be found good. Three equal parts of butter, cream, and mayonnaise. One tablespoonful of mustard, one-half teaspoonful of paprika, four tablespoonfuls of finely chopped green or red peppers, one tablespoonful of salt, three tablespoonfuls of mayonnaise, one-half pound American cheese. Heat the eggs, add cream, butter, sugar, capers, vinegar, mustard and salt. Cook over boiling water until thick. Cook vinegar and add it to the cream mixture. Cream or crumble cheese and add chopped peppers and enough of the dressing to make the mixture spread easily. (Mrs.) S. C.

Cooked Salad Dressing

Dear Madam—The following is rather easily made, has very good keeping qualities and is satisfactory in flavor. Two tablespoonfuls butter, three tablespoonfuls mayonnaise, one-half teaspoonful mustard, one-half teaspoonful paprika, one-half teaspoonful salt, one-half teaspoonful onion, one-half teaspoonful celery, one-half teaspoonful parsley, one-half teaspoonful dill, one-half teaspoonful chives, one-half teaspoonful tarragon, one-half teaspoonful basil, one-half teaspoonful oregano, one-half teaspoonful thyme, one-half teaspoonful rosemary, one-half teaspoonful marjoram, one-half teaspoonful sage, one-half teaspoonful savory, one-half teaspoonful fennel, one-half teaspoonful anise, one-half teaspoonful caraway, one-half teaspoonful coriander, one-half teaspoonful cumin, one-half teaspoonful fenugreek, one-half teaspoonful flaxseed, one-half teaspoonful linseed, one-half teaspoonful poppyseed, one-half teaspoonful sunflowerseed, one-half teaspoonful sesame seed, one-half teaspoonful pumpkin seed, one-half teaspoonful hemp seed, one-half teaspoonful flaxseed, one-half teaspoonful linseed, one-half teaspoonful poppyseed, one-half teaspoonful sunflowerseed, one-half teaspoonful sesame seed, one-half teaspoonful pumpkin seed, one-half teaspoonful hemp seed. (Mrs.) S. C.

For Formal Affairs

Dear Madam—It is necessary to serve cake when you entertain. Any finger bowl used for formal dinners. ANXIOUS.

NEW JERSEY CRANBERRY KING'S DAUGHTER PRODUCES SUPER-BLUEBERRIES AT WHITESBOG



Miss Elizabeth C. White, daughter and successor to the "Cranberry King," and some of the blueberries she has succeeded in raising on her farm.

Miss Elizabeth C. White Busily Engaged in Swelling Girth of Fillin' for Pie Crust—Expert on Propagation by Seed and Cuttings Co-operates With Uncle Sam in Fruit Eugenics Enterprise

I AM not to call her the Luther Burbank of the East and I am not to say that she has succeeded in producing a new blueberry. She has, however, succeeded in producing a new blueberry. She has, however, succeeded in producing a new blueberry. She has, however, succeeded in producing a new blueberry.

HOUSEHOLD HELPS

- Five Unusual Vegetable Salads
Even so simple a dish as the plebeian potato salad can be made in many ways besides the common one—coating the sliced cold potatoes with a dressing made of two small minced onions, one tablespoonful of minced parsley and a French dressing. Here is a recipe for making French potato salad: Four cold boiled potatoes, twelve large stoned olives, two hard-boiled eggs, three tablespoonfuls of olive oil, one tablespoonful of vinegar, one-half cupful of mayonnaise. Dice the potatoes, olives and eggs. Mix together and season with enough salt, pepper, olive oil and vinegar. Put on ice or in a cold place for about one hour. Before serving mix in the mayonnaise and garnish with halved olives or sliced olive rings. Another potato salad is made by dicing potatoes, seasoning with salt and pepper, and then pouring over it the following dressing: One-half teaspoonful of onion juice, one tablespoonful of minced capers, two tablespoonfuls of melted butter, one tablespoonful of lemon juice. Allow the salad to chill and before serving add mayonnaise. Garnish with rings of egg whites and parsley. Another delicious cold salad can be made with cold peas—even if they are only left-over peas: Four hard-boiled eggs, one cupful of cooked green peas, four tablespoonfuls of melted butter, salt, paprika. Cut eggs lengthwise and remove yolks carefully so as not to spoil shape of egg cases. Crumble the egg yolks in the cold butter, add seasoning and the cold peas. Season the insides of the whites with salt and pepper, and place a spoonful of the yolk and peas mixture in each one. Serve on lettuce leaves and cover with mayonnaise dressing. Incidentally, the cooked green peas, served cold with a plain French dressing on lettuce leaves, have a delicious flavor, and make an unexpectedly good salad. Beans, too, make a good salad. One cupful of cooked kidney beans, one cupful of finely shredded cabbage, one shredded sweet green pepper. Mix the beans, cabbage and pepper together; pile on lettuce leaves and cover with a French dressing. Here is a combined fruit and vegetable salad that is both elaborate and attractive enough for company occasions: Two red peppers, small, two green peppers, small, one cupful of grapefruit pulp, one cupful diced apples, one-half cupful of walnut meats, one cupful of mayonnaise dressing. Remove the stem and seeds from the peppers and arrange the red and green alternately on lettuce leaves. Fill the cases with pulp of grapefruit, apples and broken walnut meats, to which two tablespoonfuls of the mayonnaise have been added. Dot the top of each pepper, after filling, with a covering of mayonnaise. Serve very cold. (Copyright.)

MY MARRIED LIFE

By ADELE GARRISON

How Madge "Managed" Dicky's Mother

"HOW do you do, Margaret?" said my mother-in-law almost genially. "Good evening," I managed to articulate, but it was hard work, for I was so astonished at her attitude. Dicky had told me that my mother-in-law had recovered from her ill humor and that I was to treat her as if nothing had happened, but I was not prepared for the matter-of-fact friendliness with which she ignored all the exciting events of the evening. She even made no comment upon Katie's presence or the undignified banter between Dicky and the girl. Yet I knew that a short time before she had discharged Katie for her rudeness to Dicky about my departure. Dicky sprang up, his face a study of amazement and chagrin. He knew that his mother had heard his railing of Katie and the embarrassment of the knowledge showed in his face. I may have flattered myself, but I thought I also read in his eyes that he did not exactly relish the presence of even his mother in these first moments of our reconciliation. But he bowed to her in the courtly fashion that endears Dicky to all elderly women and drew a chair for her. "Come on, mother," he said. "I know you will join us. I'll bet the smell of the coffee awoke you. I never knew you to fall to scent a cup of good coffee anywhere in your vicinity." His mother smiled faintly. "Yes," she said. "I am all right now, and I feel that I simply must have a cup."

"Do stop this nonsense, Katie," I said firmly. "Nothing is going to happen to you." "Oh, Missis Graham, dear Missis Graham, you mean I do not have to go away?" "NO WAITING" REQUIRED "Of course not, Katie," I answered. "But you must remember not to answer Mr. Graham's nonsense and to control yourself better. Now pour a cup of coffee for Mrs. Graham quickly and I will take it in to her." Katie jumped as if she had been shot. "Ain't do a shame?" she asked of the air. "My maddam doing my work and me crying like one little fool." She poured the coffee and brought it to me. "You want me to bring it to?" she asked anxiously. "No thank you, Katie," I answered. "You look too upset. Go and bathe your face and smooth your hair. Then when I ring the bell you will be able to come in." I brought the coffee back into the dining room and placed it at the side of my mother-in-law's plate. Then I brought the cream and sugar to her. "How many lumps?" I asked, the sugar tongs poised in my hand. The remark was an honest effort to show her attention, but my mother-in-law appeared to think it affectionate. "I can't wait on myself, thank you," she said abruptly, taking the tongs from me. I felt repelled again, as I had when I first met her. But Dicky saved the situation. "Mother hates to be waited upon," he said to me half apologetically. "Everybody who is around her learns that lesson sooner or later."

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THE CHEERFUL CHERUB

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